

Praline French Toast Casserole

Ingredients:

1	13- to 16-ounce	loaf of Challah bread (slice into 1-inch slices)
8	eggs	
2	cups	half & half
1	cup	milk
2	tablespoons	sugar
1	teaspoon	vanilla extract
1/4	teaspoon	cinnamon
1/4	teaspoon	nutmeg
	Dash of	salt

- › Arrange bread in a buttered 9x13-inch baking dish, overlapping the slices.
- › Combine eggs, half & half, milk, sugar, vanilla, cinnamon, nutmeg and salt in a bowl.
- › Beat with a whisk until blended but not bubbly.
- › Pour evenly over bread slices, spooning some of the mixture in between the slices.

- › Cover and chill overnight.
- › The next morning, add praline topping before baking.

Praline Topping:

1/2	cup	butter
1/2	cup	margarine
1	cup	packed light brown sugar
1	cup	chopped pecans
2	tablespoons	light corn syrup
1/2	teaspoon	cinnamon
1/2	teaspoon	nutmeg

- › Combine all ingredients in a sauce pan and heat until melted.
- › Stir frequently until mixed.
- › Spread over the bread.
- › Bake at 350°F for 40 minutes or until puffed and light brown.
- › Serve with maple syrup, and enjoy!